



CHRISTMAS CELEBRATIONS 2021

1ST - 23RD December

ROASTED VINE TOMATO SOUP, BASIL OIL, FOGACCIA CROUTONS (V) (GFO)

HAM HOCK TERRINE, SWEET MUSTARD DRESSING, POTATO & SPRING ONION SALAD (GF)

GARLIC & CHILLI KING PRAWNS, DIPPING BREAD (GFO)

MOZZARELLA STUFFED MUSHROOMS, SUNBLUSH TOMATOES & ROCKET

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ROASTED TURKEY, SAGE & APRICOT STUFFING, CHIPOLATAS
BRAISED RED CABBAGE, ROASTED POTATOES, BUTTERED SPROUTS

PAN FRIED COD, CRUSHED POTATOES, CREAMY SPINACH SAUCE (GF)

NUT, MUSHROOM & HERB ROAST, BRAISED RED CABBAGE, ROASTED POTATOES
& BUTTERED SPROUTS (V)

CHARGRILLED MARINATED RUMP STEAK, PEPPERCORN SAUCE,
GRILLED VINE TOMATO & MUSHROOM, RUSTIC CHIPS (GF)

E4 SUPPLEMENT

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APPLE & WINTER BERRY CRUMBLE, CUSTARD (V)

CHRISTMAS PUDDING & BRANDY SAUCE (V)

WARM CHOCOLATE BROWNIE, MINT CHOCOLATE CHIP ICE CREAM (GF)

2 COURSES 21.95

3 COURSES 24.95

(V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION

A discretionary Service Charge of 10% will be added to your bill. All tips are Shared equally between our Staff.
Please advise us of any food allergies you or your guests may have so we can offer advice on choosing from our menu.
We respectfully ask that children remain seated and supervised at all times as a courtesy to other diners and for their safety.
Whilst every effort is made to separate products, guests with severe food allergies are reminded that our food is prepared in an open kitchen environment and as such may contain traces of allergens handled in our kitchen.
A deposit may be required for parties of 5 or more people.